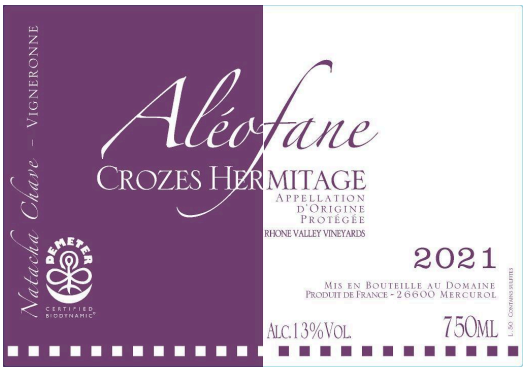


Winery: Domaine Aléofane
Vigneron: Natacha Chave
Appellation: Croze-Hermitage

History of Domaine:

Before founding her own domaine, Natacha Chave immersed herself in academia, eventually obtaining a Master's degree in philosophy of language. In 2003, she shifted away from academia and enrolled in the University of Wine in Suze-la-Rouse. Upon graduation, Natacha proceeded to obtain a diploma from the Professional Agricultural Capacity, and worked for various winemakers throughout the area.

A small 1.5ha plot within St. Joseph appellation became available in 2004, which led Natacha to purchase her first vineyard site. She named her domaine Aléofane in homage to John Macmillan Brown's apocryphal island wherein fermented beverages, such as wine, prove to be rare and healing for the human body. She has slowly increased her holdings over time and now farms 8.5ha of land in total. She employs biodynamic preparations in the vineyards, such as horsetail, seaweed, and nettle in order to naturally stimulate the strength of the plant. All harvests are done by hand, only indigenous yeasts are used, and her wines are neither fined nor filtered. Domaine Aléofane received Ecocert certification in 2010 and demeter certified in 2019. Natacha's wines are true gems, essential to the offerings of wines of the Northern Rhône.

Cuvée: Croze-Hermitage Rouge

Grape Variety: Syrah

Vineyard: Gravel & Clay

Vinification:

Grapes are harvested manually, before 4 weeks of vatting followed by a 5 day maceration. Wine is aged in neutral wood for 11 months before bottling. Minimal SO2. Unfined and unfiltered.